



## SUNDAY

### SOUPS, SALADS & SHELLS

Steamed Mussels Pigalle . . . . .	14
<i>Zoe's smoked bacon, celery, shallots, balsamic vinaigrette</i>	
Calamari Dijonnaise . . . . .	13
<i>California squid, garlic, ginger, spinach, mushrooms, Dijon cream sauce</i>	
Escargot de Bourgogne . . . . .	13
<i>Butter, parsley, tarragon, shallots, Pernod, baguette</i>	
Green Goddess Wedge . . . . .	11
<i>Butter lettuce, tomatoes, tarragon, parsley, crème fraîche</i>	
BLTA . . . . .	13
<i>Butter lettuce, petite tomatoes, Zoe's bacon lardons, avocado, pink peppercorns, house-made buttermilk ranch dressing</i>	
Baby Arugula and Roasted Beet Salad . . . . .	9
<i>Toasted walnuts, chèvre, shallots, lemon-Dijon vinaigrette</i>	
Warm Bitter Greens and Beans . . . . .	8
<i>Cannellini beans, garlic, chili flake, lemon, shaved Parmigiano-Reggiano</i>	
Onion Soup Gratinée . . . . .	Cup/Bowl . . . . . 9 / 11
<i>Gruyère, Hidalgo cream sherry</i>	
Oyster Stew . . . . .	Cup/Bowl . . . . . 7 / 9
Yearling Oysters on the Half Shell* . . . . .	15 / 30
Dungeness Crab . . . . .	MP

### SEASONAL SELECTIONS

Saucisson du Jour . . . . .	12
<i>Sausage, egg, roasted new potatoes, sweet peppers, spicy-sweet vinaigrette</i>	
Caprese Sandwich . . . . .	15
<i>Heirloom tomatoes, fresh mozzarella, basil, lemon caper aioli, brioche</i>	
Crab Cakes Pigalle* . . . . .	19
<i>Lump Crab, baguette crostini, seasonal greens, sweet and spicy mustard vinaigrette</i>	
Omelette . . . . .	MP
<i>Seasonal Ingredients</i>	
Terrine de Foie pour Deux . . . . .	19
<i>House-made liver terrine, Brie cheese, duck confit, grapes, baguette crostini</i>	
Oeufs Plat* . . . . .	11
<i>Eggs, prosciutto, béchamel, chives</i>	
Seafood Crêpe . . . . .	13
<i>Seasonal fish, tarragon cream sauce</i>	

### CLASSIC COCKTAILS

Bellini, Harry's Bar, Venice, 1940's . . . . .	9
<i>White peach purée, prosecco</i>	
Bloody Mary, Harry's New York Bar, Paris, 1920's . . . . .	8
<i>Tomato Juice, vodka, horseradish, Worcestershire, Tabasco, lime</i>	
Classic Champagne Cocktail, Metropolitan Hotel, New York City, 1935 . . . . .	9
<i>Sugar, Angostura bitters, sparkling wine, lemon twist</i>	
Death in the Afternoon, Ernest Hemingway, Paris's Left Bank, 1920's . . . . .	8
<i>Absinthe, sparkling wine</i>	
Mimosa, Ritz Hotel, Paris, 1925 . . . . .	8
<i>Fresh orange juice, sparkling wine</i>	
Savoy Corpse Reviver, Joe Gilmore, Savoy Hotel's American Bar, London 1954. . . . .	9
<i>Brandy, Fernet Branca, white crème de menthe</i>	

SUBSTITUTIONS POLITELY DECLINED

ONE CHECK PER PARTY

FOR PARTIES OF FIVE OR MORE AN 18% GRATUITY WILL BE ADDED

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\*Place Pigalle strives to serve foods that, when appropriate, are lightly cooked in order to showcase their succulence. Items that are raw or undercooked are noted with an asterisk. Such items may increase your risk of food-borne illness, especially if you have certain medical conditions.